

Squidgy chocolate pear pudding

• Ingredients

- 100g butter
- 150g caster sugar
- 2 eggs
- 40g plain flour
- 30g cocoa powder
- 150g tinned pears, apricots or pineapple
- 50g chocolate chips



1. Set the oven and set up your equipment.



2. Melt the butter on a heat 3, when melted **turn off the heat** and add the sugar and whisk.



3. In a bowl, crack and whisk up the egg.



4. Gently pour the egg into the pan and whisk together.



5. Sift the flour and cocoa powder into the pan and whisk together.



6. Pour the mixture into your silver dish and even out. Use a spatula to get all of the mixture out.



7. Push the fruit into the top of the batter, then sprinkle over the chocolate.



8. Place on a baking tray. Bake for **20 minutes** or until set.